



Gas Deck Ovens 2 Tray

"Anvil's Deck ovens range is especially designed for baking breads, muffins, pastries, biscuits, etc. They are also especially useful with par-baked products."

**Models: DOA5001
DOA5002
DOA5003**

APPLICATION

- This oven is ideal for use by restaurants, confectioneries, coffee shops and caterers

CONSTRUCTION

- Robust construction with stainless steel Facia panel and door.
- Unique burner design for even temperature distribution.
- Glass viewing window.
- Top and bottom burners independently controlled.
- Interior light.

HEATING

- Max temperature 300° C



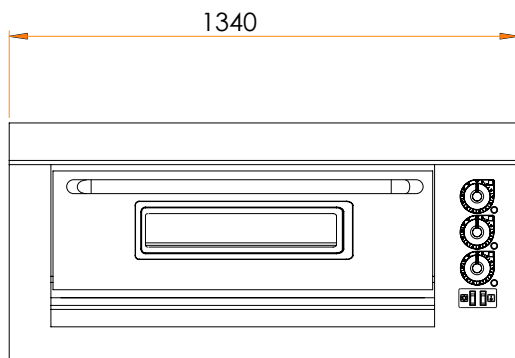
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APEX

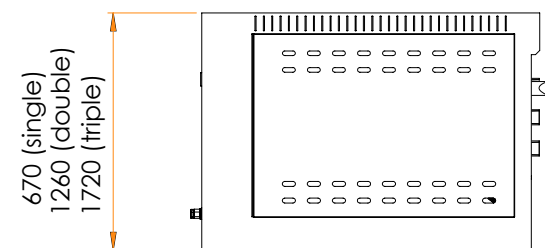
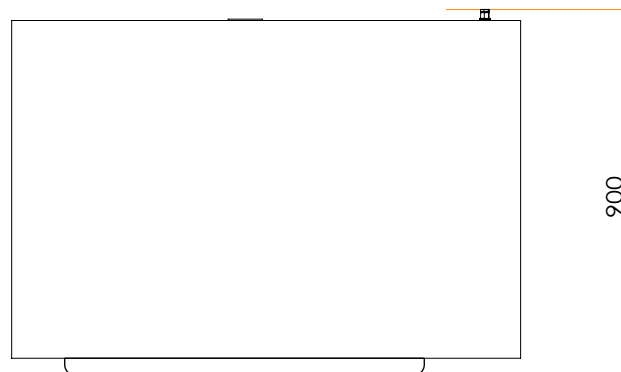


ALL ANVIL EQUIPMENT COMES WITH A ONE
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.

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DOA5001 SHOWN



DESCRIPTION

MODEL
POWER RATING (230V/50Hz)
OUTPUT (BTU)
DIMENSIONS (mm) (W x D x H)
CHAMBER (mm) (W x D x H)
BOX DIMNS (mm) (W x D x H)
PACKED WEIGHT (kg)

- Suitable for a conversion to natural gas by a certified gas installer

DECK OVEN SINGLE

DOA5001
200 Watts
36000
1340 x 900 x 670
860 x 640 x 200
1400 x 995 x 730
95kg

DECK OVEN DOUBLE

DOA5002
400 Watts
72000
1340 x 900 x 1260
860 x 640 x 200
1400 x 995 x 1320
190kg

DECK OVEN TRIPLE

DOA5003
600 Watts
108000
1340 x 900 x 1720
860 x 640 x 200
1400 x 995 x 1780
273kg

**Model: DOA5001
DOA5002
DOA5003**

NOTE: When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top.



APEX

Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.